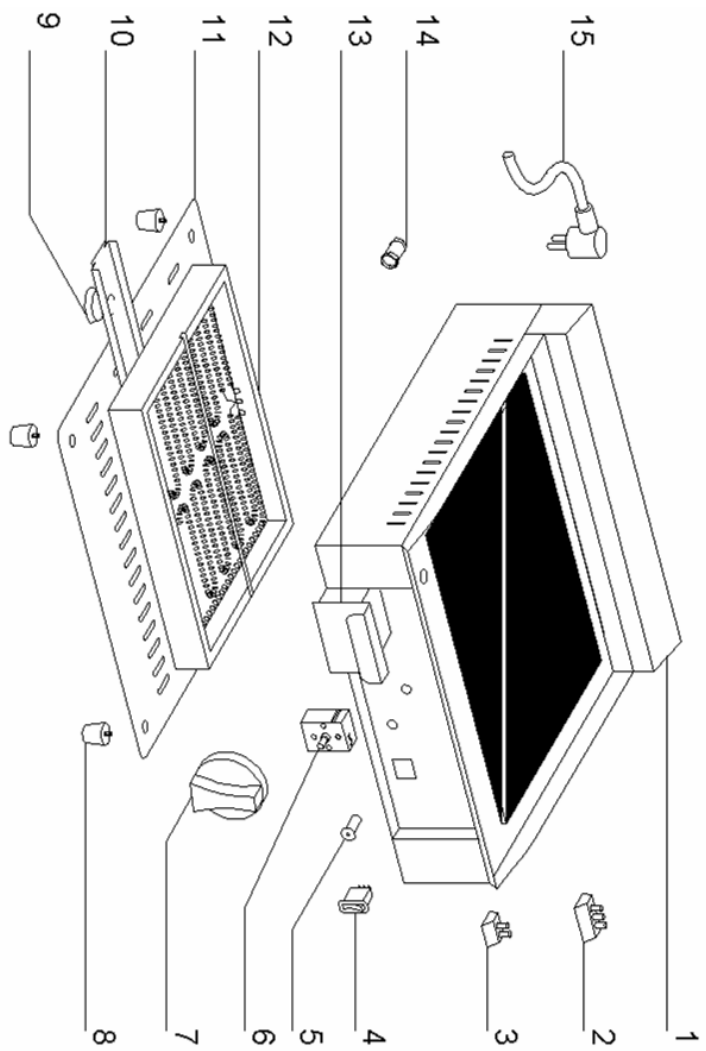


INSTRUCTIONS FOR USE AND INSTALLATION
GLASS CERAMIC RANGE
PANINI VC / MAJESTIC VC / PS 400 VC



Made in France



GLASS CERAMIC RANGE PANINI VC / MAJESTIC VC / PS 400 VC

Nomenclature **PS 400 VC**
Spare parts **PS 400 VC**

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

Rep	Code	Qty	Pièce	Spare part
1	53100	1	Cache trou	Hole cover
2	A16013	1	Bornier 3 plots	Three holes domino
3	A16012	1	Bornier 2 plots	Two holes domino
4	A07033	1	Interrupteur à poussoir	Pushing switch
5	A08003	1	Voyant orange	Orange pilot light
6	A06051	1	Thermostat	Thermostat
7	A14078	1	Bouton	Knob
8	A13003	4	Pied	Foot
9	B07001	2	Ressort compression	Compression spring
10	37234	1	Blocage foyer	Ceramic chamber lock
11	37242	1	Fond	Bottom casing
12	D06003	1	Foyer	Ceramic chamber
13	37230SE	1	Bac à sauce	Drip tray
14	A10032	1	Presse étoupe 16	Cord closer 16
15	C03007	1	Cordon avec prise	Cord with plug
	53101COL	1	Ceinture + glace rainurée	Casing with grooved glass
	53101COL2	1	Ceinture glace lisse	Casing with flat glass
	53101COL1	1	Ceinture Bd Inve + glace rainurée	Casing reversed panel with grooved glass
	53101COL3	1	Ceinture Bd Inve + glace lisse	Casing reversed panel with flat glass

- Take into account the instructions to be systematically kept with the appliance.
- Never leave the machine working without any watching.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- The machine has to be used only by initiated people.
- Never move the appliance when it is working or when the surfaces of cooking are still hot.
- Check that the appliance is definitely off before connecting it up or disconnecting it.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the cord of electrical feeding in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance
- To avoid any electric shock, never plunge the appliance, the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect it.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a contact-grill or a griddle plate

Accessories: - The present note

See exploded views for PANINI VC / MAJESTIC VC/ PS 400 VC at the end of the document

3. CONFORMITY OF USE

Use the device fry very quickly fresh or deep-frozen steaks, hamburgers, sandwiches at core without any reduction, retaining all the juice and vitamins.

4. WAY OF FUNCTIONING

These machines are fitted with glass ceramic plates for a perfect cooking which enables an homogeneous cooking, with a removable drip tray, with one or two switches, one or two thermostats and one or two pilot lights. The chamber placed just under each plate gives a homogeneous contact cooking with less power.

The contact-grill (PANINI VC and MAJESTIC VC) are equipped with self-balanced upper plates to ensure an homogeneous cooking whatever the thickness of the products to be cooked by adapting the height of the plate.

These ceramic contact-grills are also meant for a comfort and security of use:

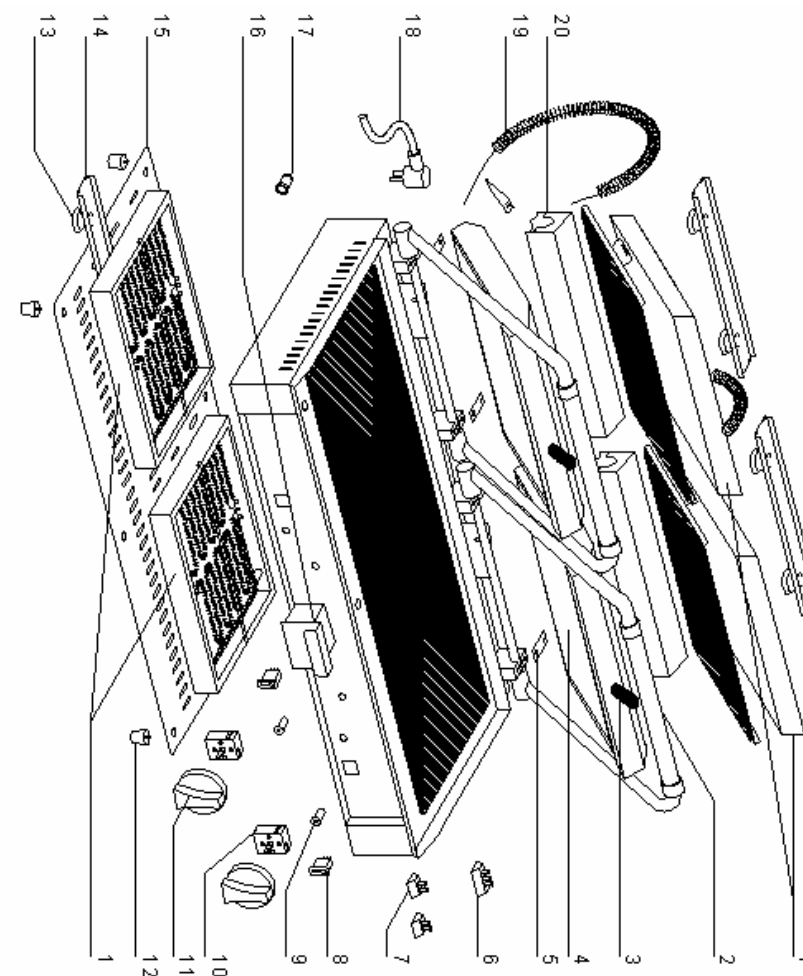
- a lever system for a non-stop use without any tension of the upper plate.
- the front of the upper plate avoids the shock between 2 plates when the contact-grill is closed.

To turn on the machine, just press on the switch (n°1 on picture), turn the thermostat control knob (n°2 on picture) on the wished position. The orange pilot light ignites (n° 3 on picture), the device is on. When orange pilot light switches off, the device is ready for the cooking.

During cooking, the temperature can be regulated thanks to thermostat control knob (n°2 on picture) to avoid phenomenon of overheating. Orange pilot light indicates heating periods.

Your machine is fitted with a removable drip tray (n°4 on picture) for the evacuation of cooking juices and fat. It must be regularly emptied. It is recommended to pour some water into the drip tray at the beginning of cooking to facilitate the cleaning and avoid the solidification and the accumulation of fat in the drip tray

Never use the machine without the drip tray (n°4 on picture)



Nomenclature **MAJESTIC VC**
Spare parts **MAJESTIC VC**

Rep	Code	Qty	Pièce	Spare part
1	D06002	4	Foyer	Ceramic chamber
2	F01063	2	Poignée complète	Handle assembly
3	A15008	2	Poignée plaque supérieure	Top plate handle
4	37251	2	Capot inox	Stainless steel cover
5	B04027	4	Bride poignée	Handle strap
6	A16013	1	Bornier 3 plots	Three holes domino
7	A16012	2	Bornier 2 plots	Two holes domino
8	A07033	2	Interrupteur à poussoir	Pushing switch
9	A08003	2	Voyant orange	Orange pilot light
10	A06051	2	Thermostat	Thermostat
11	A14078	2	Bouton	Knob
12	A13003	4	Pied	Foot
13	B07001	8	Ressort compression	Compression spring
14	37247	4	Blocage foyer	Ceramic chamber lock
15	37253	1	Fond	Bottom casing
16	37244SE	1	Bac à sauce	Drip tray
17	A10032	1	Presse étoupe 16	Cord closer 16
18	C03013	1	Cordon avec prise	Cord with plug
19	C04008	2	Gaine ressort	Spring grille
20	37248	2	Cache ressort	Spring protection
	37250COL	2	Cadre sup + glace rainurée	Top frame with grooved glass
	37250COL2	2	Cadre sup + glace lisse	Top frame with flat glass
	37252COL	1	Ceinture + glace rainurée	Casing with grooved glass
	37252COL2	1	Ceinture + glace lisse	Casing with flat glass
	37252COL3	1	Ceint Bd Inve Sér + glace lisse	Casing reversed panel with flat glass
	37252COL1	1	Ceinture Bd Inve + glace lisse	Casing reversed panel with flat glass



- 1 On/off switch
- 2 Thermostat
- 3 Pilot light
- 4 Drip tray

5. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place it on a plane and heatproof surface.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the protective film from the upper cover without forgetting the one on the drip tray (n°4 on picture)

b) First starting:

During the first use, warm your machine up outside during about 30 min to evacuate residual smokes of manufacturing oil from the metallic parts. This may emit a slight smell for a few moments.

First cleaning

Clean the device before the first use. (Cf 6 Cleaning)

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Make sure that every control knob is positioned on 0.
- Check that neither the cord nor the plug are damaged
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of device :

Elements of command and display

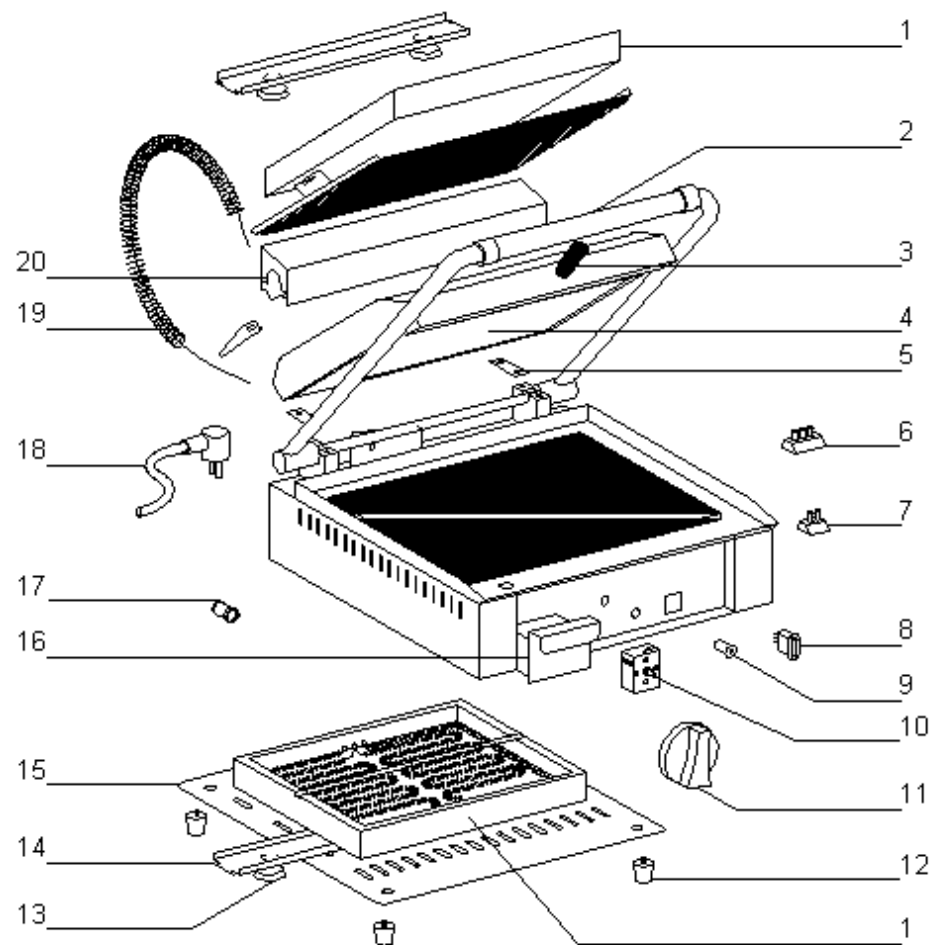
Command/Display	Function
Thermostat (n°2 on picture)	Temperature setting
Orange pilot light (n°3 on picture)	Machine is heating (pilot light on) Temperature reached (pilot light off)
On/off switch (n°1 on picture)	On/off position

Never use the machine without its drip tray (n°4 on picture)

Never place any object on the cooking surface

Putting on

- Turn on the switch (n°1 on picture).
- Turn on the thermostat control knob (n°2 on picture) on the wished position: the orange pilot light (n°3 on picture) ignites. The machine is warming up. Once orange pilot light (n°3 on picture) is off, the machine reached the wished temperature.



Nomenclature **PANINI VC**
Spare parts **PANINI VC**

Rep	Code	Qty	Pièce	Spare part
1	D06001	2	Foyer	Ceramic chamber
2	F01064	1	Poignée complète	Handle assembly
3	A15008	1	Poignée plaque supérieure	Top plate handle
4	37240	1	Capot inox	Stainless steel cover
5	B04027	2	Bride poignée	Handle strap
6	A16013	1	Bornier 3 plots	Three holes domino
7	A16012	1	Bornier 2 plots	Two holes domino
8	A07033	1	Interrupteur à poussoir	Pushing switch
9	A08003	1	Voyant orange	Orange pilot light
10	A06051	1	Thermostat	Thermostat
11	A14078	1	Bouton	Knob
12	A13003	4	Pied	Foot
13	B07001	4	Ressort compression	Compression spring
14	37234	2	Blocage foyer	Ceramic chamber lock
15	37242	1	Fond	Bottom casing
16	37230SE	1	Bac à sauce	Drip tray
17	A10032	1	Presse étoupe 16	Cord closer 16
18	C03007	1	Cordon avec prise	Cord with plug
19	C04008	1	Gaine ressort	Spring girdle
20	37237	1	Cache ressort	Spring protection
	37239COL	1	Cadre sup + glace rainurée	Top frame with grooved glass
	37239COL2	1	Cadre sup + glace lisse	Top frame with flat glass
	37241COL	1	Ceinture + glace rainurée	Casing with grooved glass
	37241COL2	1	Ceinture + glace lisse	Casing with flat glass
	37241COL1	1	Ceinture Bd Inve + glace rainurée	Casing reversed panel with grooved glass
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Temperature setting

Set the temperature by positioning the thermostat (n°2 on picture) to the desired temperature. The orange pilot light (n°3 on picture) switches on if a higher level of temperature is required and switches off when the same is reached.

This machine does not require preheating. It is not necessary to leave the device switched on at full power. It is necessary to adapt the temperature to products to be cooked to limit the energy consumption.

If your food sticks on the plate, reduce the temperature of the thermostat

Stopping the appliance

Set the thermostat control knob (n°2 on picture) and the o/off switch (n°1 on picture) on 0: the appliance is no longer functioning.

Let the device cool

Disconnect the power cable.

Clean the appliance. (see 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Disconnect the device.

Let cool completely the device before any technical intervention or cleaning.

Clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.

The residues of cooking get through the hole situated on the drip tray.

It is necessary to empty regularly the drip tray to avoid any overflowing.

Its is necessary to clean rather quickly the tasks or the deposits being on the glass, if possible when the plate is still tepid and in every case before using again the appliance.

Do not use utensils which could damage the plate.

Use a dry cloth if there is only a light layer of residues.

If there is only a small lay of residues, use a dry towel.

If the residues are more important, use a scraper conceived specially for glass ceramic surfaces, with the edges of the blade rounded off and to make sure that the blade is no touch with the plate on all its length.

Do not use the end of the scraper because it would risk to damage the plate and to compromise the good functioning and the cleaning.

Change the blade of the scraper when it is not more sharp edge.

After the cleaning, we recommend you to use a specific product for the glass ceramic which forms a protection film on the surface of the plate.

Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.

Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.

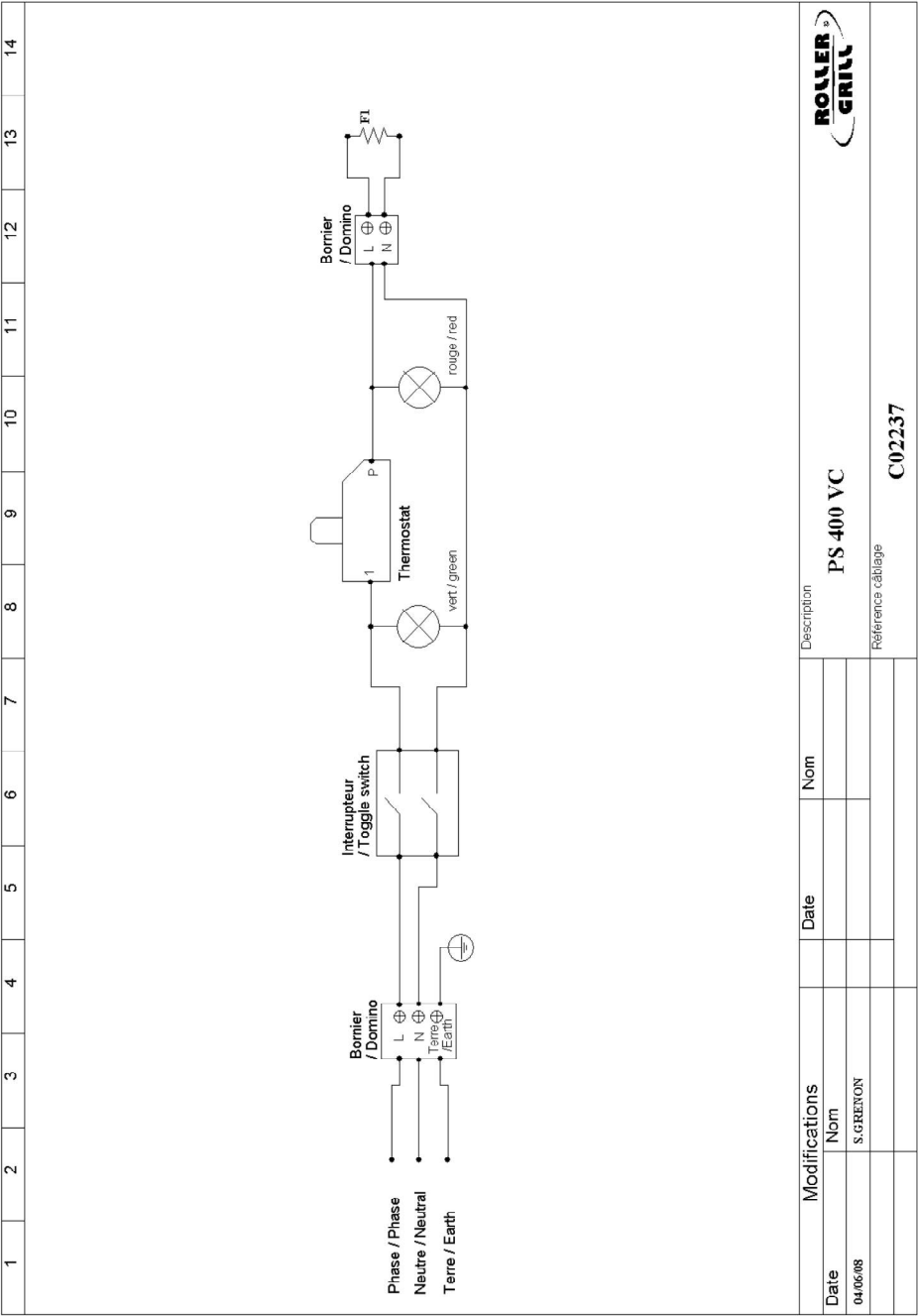
During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity.

The drip tray can be washed in a machine

7. TECHNICAL SPECIFICATIONS

Models	Panini VC	Majestic VC	PS 400 VC
Outside dimensions mm	390x620x240	620x620x240	390x420x150
Cooking surface mm	330x280	550x280	330x280
Weight	13 Kg	19 Kg	7 Kg
Power	1500 W	3000 W	1500 W
No element	2	4	1
Current	6.5 A	13 A	6.5 A
Voltage	220-240 V ~	220-240 V ~	220-240 V ~

Wires colours correspondence	Phase	Brown / Black / Grey
	Neutral	Blue
	Earth	Yellow-Green



The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

